HUNDREDS DYING FROM STARVATION

Malarial Fever a Scourge in Sinaloa, Mexico.

FATAL AS BUBONIC PLAGUE

Dispatches Say Outside World Has No Conception of Conditions Existing There.

CORPUS CHRISTI, Tex., Dec. 15 .-Malaria fever and starvation are caus-ing more deaths in the northern part of the State of Sinaloa, Mexico, than were due to the bubonic plague when it rav-aged that territory some time ago. Sinaloa is in northwestern Mexico, on the Gulf of California, A correspondent from

"Malaria and starvation continue t devastate this part of Mexico. The outside world can have no conception of conditions as they now exist. The corn crop was a total failure and for months food has been scarce, but the supply is now practically exhausted.

Half the People Ill.

"Over half the population are down with malarial fever of the most malignana type. Little children are crying to sick and starving fathers and mothers for food and are dying of hunger before their parents' eyes. There are not enough well people to inter all the

Another correspondent, writing from the town of Guasave, says:

"For weeks the scourges of malaria and starvation have been sweeping over and starvation have been sweeping over the town and surrounding country. The deaths now average from fifteen to twenty a day. There is practically no means of relief at hand. Unless provisions and medicines are provided without delay there will be hundreds of additional deaths. Work and business of all kinds are paralyzed."

Dispatches verifying these conditions have been received in San Antonio.

MEXICAN GOVERNMENT BONDS PUT ON MARKET

Four Per Cent, Gold, Fifty-Year Issue Offered for Subscription at 94 and Accrued Interest.

The latest issue of foreign bonds of-fered to investors is that of \$40,000,000 of States of Mexico. It was taken from the their skill. Mexican government by a syndicate managed by Speyer & Co. and Harvey Fish & Sons, of New York, who anthat they have sold, privately about \$25,000,000 of the issue and offer the balance for public subscription at 94 per cent and accrued interest

The bonds which are in denominations of \$500 and \$1,000, are payible in United States gold coin or in the equivalents in foreign currencles. They run for fifty years, maturing December 1, 1954, and interest is payable semi-annually on June 1 and December 1, of each year. Both principal and interest are payable in New York, London, Frankfort, Berlin, and Paris. A semi-annual sink Ing fund provides for the gradual retirement of the bonds, during the first five years. They are to be drawn for redemption at par and after that will be

archased in the market should be price
e below par, otherwise they will be
rawn at par. They are exempt from all
lexican taxes now existing or that may
e levied in the future.
Subscription lists will be opened at 10
clock at the offices of the bankers on
eccember 19 and will be closed at 3
clock or earlier on the same day. Paynent for bonds allotted must be made in
lew York funds or or before December.
Pending the delivery of definitive
onds, temporary certificates will be
sued by Speyer & Co. Application will
e made at once to list the bonds on
the New York Stock Exchange and on
the principal exchanges in Europe. he principal exchanges in Europe.

JUDGES IN THE TIMES COOKING CONTEST



JAMES NOLAN.

TO PROVE SURVIVAL

the Kitchen-Contestant Must Be an Amateur

Cook and a Woman.

PRESIDENT SUBSCRIBES TO MUSEUM AT ARLES

OF ART OF COOKING

PARIS, Dec. 15.—President Roosevelt was one of the first subscribers to the proposed museum at Arles destined to collect Provencal relics. His subscription was accompanied by an autograph letter to M. Edouard Leon, the organizer of the project.

BATTLESHIP BUILDERS HOPE FOR BIG NAV

Prospects Please Them-Many Here to Witness Opening of Bids at the Department.

Battleship builders are jubilant ove the prospects for an increased navy, as advocated by President Roosevelt and Secretary Morton

A group of some of the most promi-ent builders in the country were gathered in the labby of the Willard Hote last night. They came here to attend the opening of bids for new ships, which occurred at the Navy Department at noon today. Charles M. Schwab was among the lot.

"Aside from personal interest in the matter," said one of the battleship mor last night, "we feel confident that the American people will back Presiden Roosevelt in his advocacy of a largely increased naval establishment.

"It is absurd to think that the day is over for building great navies. It is, in fact, a boom time for the makers of fighting ships. Peace conferences may come and peace conferences may go, buthe surest kind of peace convention is a

An exchange of views among the bat tleship builders established the fact that all of those who have large plants are preparing to make considerable addi tions and improvements to their yards. They feel confident that Congress will make the appropriations asked for by Secretary Morton, and in consequence great increase in shipbuilding work is looked for.

THE PERFECT BREAD-CORBY'S MOTHER'S BREAD

In Mother's Bread you reach the ideal product of the bakery. It's a perfect Bread-perfectly prepared - perfectly made perfectly baked.

DON'T EAT ACID BREADS

Recent tests have been made of many Breads sold in Washington, and those Breads have been shown to contain

30% more acid than normal, 53% more acid than normal, 77% more acid than normal, 150% more acid than normal,

While Corby's Mother's Bread (the completed product) showed only the normal amount of acidity contained in the ingredients used.

The excess of acidity in these other breads means nourishing qualities destroyed, and is caused by imperfect fermentation.

Corby's Mother's Bread proved itself in these tests, as it does in every test, to be the perfect Bread.

At All Grocers', 5c a Loaf.

Costs no more than other Breads-much better than other Breads.

Corby's Modern Bakery



The Times. There seems to have been a alsunderstanding in regard to this point or many recipes have already been received at The Times office apparently submitted for competition. No limit has been set to the number of cakes and puddings each cook may submit. Nor has the contest been restricted to any particular kind of cake or pudding. One cook may try for both cake and pudding prizes, but can win only one prize. The sum of \$100 will be divided into six different prizes. For the best cake submitted a prize of \$25 will be awarded; for the next best cake, \$15, and for the third best cake, \$10. Three pudding prizes of the same amounts will be given.

Tagged and Marked.

All cooks and housekeepers submitting cakes and puddings must see that they are carefully tagged and marked disprove for all time this allegation so often in the mouths of the husbands with the name and addresses of the makers. The competition is not limited to women in the city, but may include fered to investors is that of \$40,000,000 of the United the cocks as the best means of showing those who live in the outlying suburbs.

The cakes and puddings, however, must reach The Times office Thursday, December 22, not before nor after this

In order to enter this competition the cook must be an amateur and a woman. No baker, chef, or professional cook can take part. Other than these there are no restrictions or conditions put upon the participants in the contest. It must be understood, however, that the

REPUBLICANS GETTING TOGETHER IN MARYLAND

James Nolan, chairman, chef at the

Philippe Guillani, chef for Madame

Charles Picard, chief pastry cook at the Arlington Hotel.

Selected Masters of Their Art.

the award of \$100 in cash prizes offered

best cakes and puddings on Thursday,

Is it true that the ancient and honorable art of cooking departed with our grandmothers? The Times has furnish-

ed an opportunity for Washington to

and fathers of today. Puddings and

cakes have been selected in this war of

Amateur and a Woman.

In order to enter this competition the

by The Times to the housewives and Focooks of Washington submitting the \$25

These men have been picked from a great number of masters of the cooking art, and upon their decisions will rest

Arlington Hotel.

the Hachet-A Judgeship for Senator McComas.

The Republicans in Maryland are getting together in the hope that the State may be made safely Republican. At least, this is what they are telling the President. The "old guard" is coming to the front and promise to supplant the recent Republican regime in that State. The President has been given assur- | Weekl

ances that the warring factions amon the Republicans will come to an under standing, so that hereafter there will b

It is stated on high authority that Senator McComas is to be given a Federal judgeship, but whether he is to fill the vacancy on the Court of Appeals in the District, by the retirement of Judge

Even Senator McComas' enemies will indorse him, because they want to elimi-nate him as a factor in Maryland poli-

WHEN IT PROVED UNSAFE.

Newitt-Well, there's one thing about the weather. It's always a safe topic of conversation.

Borroughs-I thought it was today when I met Lendham, but when I started to speak of It he said: "Yes, its unsettled, and that reminds me of that recently." Smith?



From sole to top, the finest Im-ported Enamel Leather. Lined throughout with light calfskin. Last very graceful and especially effective at arch, instep and toe, which is high and moderately nar-

the \$6.00 concern in every

The "Raleigh"

Not even the custom

row. A very striking London custom style insuring the coveted appearance of slenderness without in any way sacrificing comfort. Made in quarter sizes, insuring perfect fit.

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The Washington Times

ONE HUNDRED DOLLARS

Will Give

To Six Washington Housewives as Competitive Prizes in Cooking.

\$100

\$25 for the best cake

\$25 for the best pudding

\$15 for the next best cake \$10 for the third best cake. \$15 for the next best pudding \$10 for the third best pudding

\$100

Immediately after the decisions of the judges have been reached, The Times will send all of the delicacies to the hospitals, asylums, and other worthy institutions of the city for their Christmas dinner.

All articles submitted in the competition must be in The Times office on Thursday, December 22-not before, not later. Mr. James J. Nolan, chef of the Arlington Hotel, and a committee chosen by himself,

will be the judges.

All men are barred.

Follow your own recipe.

An absolutely fair competition.

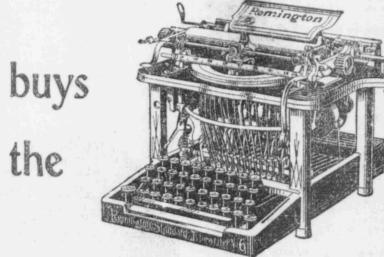
No baker, chef, or professional cook can take part.

No member of the family of any employe of The Times can compete.

The Man Who Knows

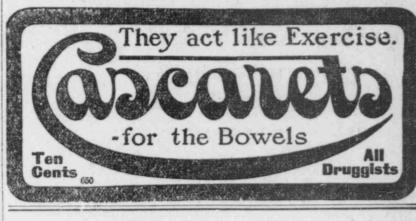
the good and the bad points of all

1 ypewriters



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A TIP!

====MORE== **BLACK ARROW** MONEY CLUES

NEXT SUNDAY